5 Place the mill onto the power unit and turn to lock ❻.
6 Select a speed or use the pulse control.

cleaning

- Always switch off, unplug and dismantle before cleaning.
- Empty the goblet before unscrewing it from the blade unit.
- Do not place any parts in the dishwasher.

power unit

- Wipe with a damp cloth, then dry.
- Store excess cord in the storage area at the back of the power unit ❼.

blade unit

1 **Blender blade unit** - Remove the blender blade unit from out of the goblet by turning clockwise to release. **Mill blade unit** - Remove the mill blade unit from out of the mill base by pushing up from underneath. Care should be taken when removing the mill blade unit from the mill base.
2 Remove and wash the sealing ring.
3 Don't touch the sharp blades – brush them clean using hot soapy water, then rinse thoroughly under the tap. **Don't immerse the blade units in water.**

other parts

Wash by hand, then dry.

service and customer care

- If the cord is damaged it must, for safety reasons, be replaced by Kenwood or an authorised Kenwood repairer.

UK

If you need help with:

- using your machine or
- servicing, spare parts or repairs (in or out of guarantee)

☎ call Kenwood customer care on **023 9239 2333**. **Have your model number ready** – it's on the underside of the power unit.

- **spares and attachments**

☎ call 0870 2413653.

- **other countries**

Contact the shop where you bought your machine.

guarantee (uk only)

If your blender goes wrong within one year from the date you bought it, we will repair it (or replace it if necessary) free of charge provided:

- you have not misused, neglected or damaged it;
- it has not been modified (unless by Kenwood);
- it is not second-hand;
- it has not been used commercially;
- you have not fitted a plug incorrectly; and
- **you supply your receipt to show when you bought it.**

This guarantee does not affect your statutory rights.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

carrot and coriander soup

25g butter
50g onion chopped
1 clove garlic crushed
640g carrot cut into 1½ cm cubes
cold chicken stock
10-15ml (2-3tsp) ground coriander
salt and pepper

1 Melt the butter in a pan, add the onion and garlic and fry until soft.
2 Place the carrot into the liquidiser, add the onion and garlic. Add sufficient stock to reach the 1.6L level marked on the goblet. Fit the lid and filler cap.
3 Blend on maximum speed for 5 seconds for a coarse soup or longer for a finer result.
4 Transfer the mixture to a saucepan, add the coriander and seasoning and simmer the soup for 30 to 35 minutes or until cooked.
5 Adjust the seasoning as necessary and add extra liquid if required.

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www.kenwoodworld.com
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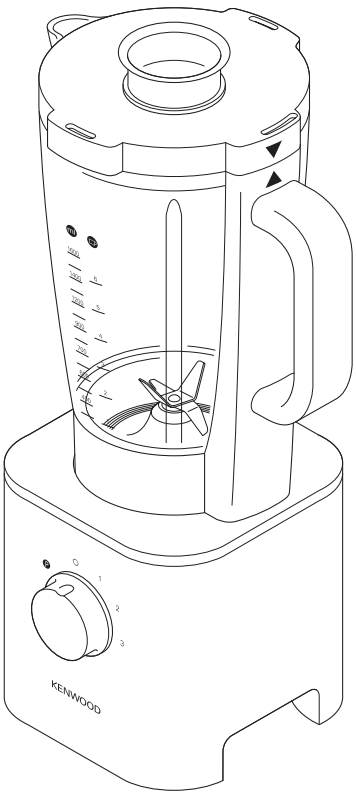
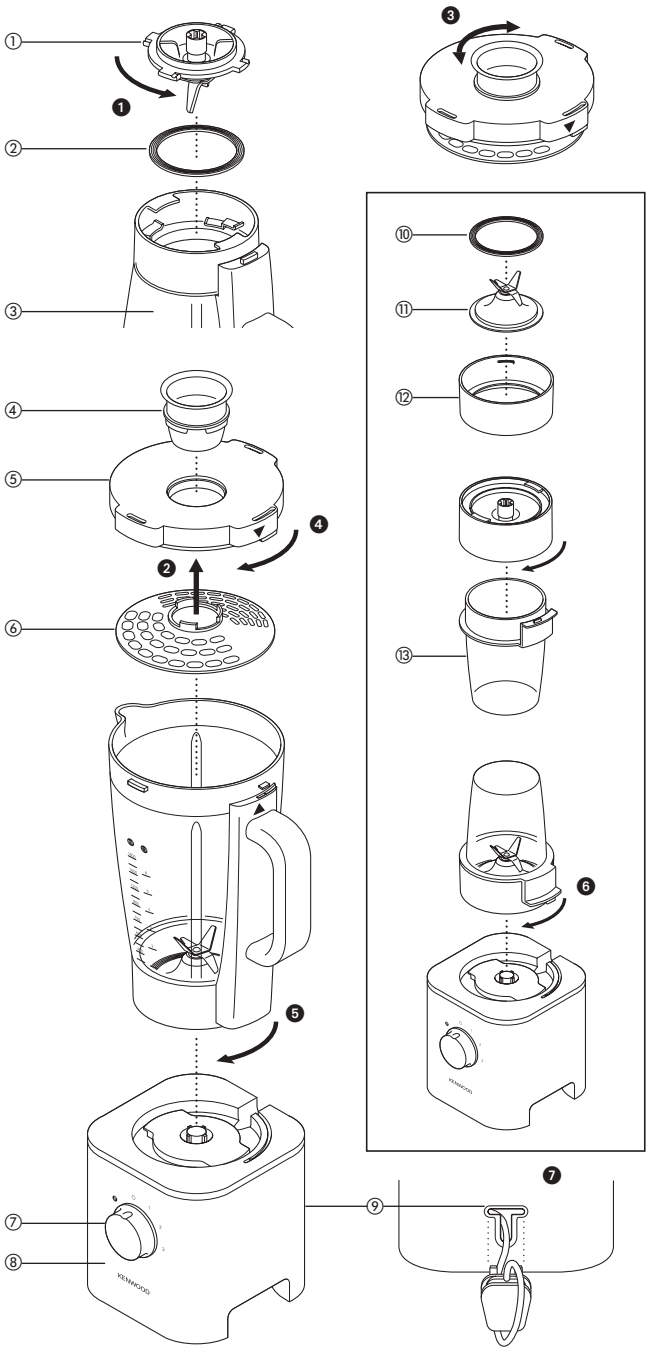
KENWOOD



BL640 series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KENWOOD

Use your blender for soups, sauces, drinks, pâtés, mayonnaise, dressings etc. Use your mill (if supplied) for milling herbs, nuts and coffee beans.

before using your Kenwood appliance

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.

safety

- Allow all liquids to cool to room temperature before placing them in the blender.
- Switch off and unplug:
  - before fitting or removing parts
  - after use
  - before cleaning.
- Keep hands and utensils out of the blender when it's on the power unit.
- Don't touch the sharp blades.
- Never let the power unit, cord or plug get wet.
- Never use a damaged machine. Get it checked or repaired: see 'service and customer care'.
- Never use an unauthorised attachment.
- Never leave the machine on unattended.
- When removing the blender or mill from the power unit:
  - wait until the blades have completely stopped;
  - don't accidentally unscrew the goblet or mill jar from the blade unit.
- Never run the blender empty.
- **Always unplug your blender when not in use.**
- Only operate the blender with the lid in place.
- **Important -** The skirt on the base of the goblet is fitted during manufacture and no attempt should be made to remove it.
- Misuse of your blender can result in injury.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Only use the appliance for its intended domestic use. Kenwood will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.

before plugging in

Make sure your electricity supply is the same as the one shown on the underside of the machine.

Important – UK only

- The wires in the cord are coloured as follows:
  Blue = Neutral,
  Brown = Live.
- The appliance must be protected by a 3A approved (BS1362) fuse.

Note:

- For non-rewireable plugs the fuse cover MUST be refitted when replacing the fuse. If the fuse cover is lost then the plug must not be used until a replacement can be obtained. The correct fuse cover is identified by colour and a replacement may be obtained from your Kenwood Authorised Repairer (see Service).
- If a non-rewireable plug is cut off it must be DESTROYED IMMEDIATELY. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertently inserted into a 13A socket outlet.

- This appliance conforms to EC directive 2004/108/EC on Electromagnetic Compatibility and EC regulation no. 1935/2004 of 27/10/2004 on materials intended for contact with food.

before using for the first time

1 Wash the parts: see 'cleaning'.

key

blender

① blender blade unit
② blender sealing ring
③ goblet
④ filler cap
⑤ locking lid
⑥ filter
⑦ speed + pulse control
⑧ power unit
⑨ cord storage

mill (if supplied)

⑩ mill sealing ring
⑪ mill blade unit
⑫ mill base
⑬ mill jar

to use your blender

1 Fit the blender sealing ring ②- ensuring the seal is fully located under the rim of the blender blade unit.
Leaking will occur if the seal is damaged or not fitted correctly.
Please note the blender blade unit has 4 tabs. The mill blade unit will not fit onto the blender.
2 Hold the underside of the blender blade unit ① and insert the blades into the goblet - turn anti-clockwise to lock ❶.
3 Put your ingredients into the goblet.
4 Clip the filter ⑥ to the lid ❷.
- The filter has two sieve sizes to filter out any fibrous or unprocessed ingredients when pouring.
- Turn the filler cap to change the sieve size selected over the spout area ❸.

5 Fit and lock the lid by turning clockwise ❹ - ensure that the ▼ mark on the lid lines up with the ▲ mark on the jug. **The blender will not operate if the lid is not fitted or not locked correctly.**
6 Place the blender onto the power unit and turn clockwise to lock ❺.
7 Select a speed.

recommended speed chart		
speed	**usage/food items**	**max. quantity**
1	Frothing milk	1 litre
	Light mixes e.g. batters, milkshakes, scrambled egg	1 litre
2 - 3	Soups Thicker mixes e.g. sauces, pâtés	1.6 litres
	Mayonnaise	3 eggs + 450ml oil
	Smoothie drinks Place the fresh fruit and liquid ingredients in first (includes yoghurt, milk and fruit juices). Then add ice or frozen ingredients (includes frozen fruit, ice or ice cream)	800ml liquid
(P) pulse	Operates the motor in a start/stop action. The pulse will operate for as long as it is held in position. Ice crushing	6 cubes

Important
blender and mill

- To ensure long life of your blender, never run it for longer than 60 seconds or the mill for longer than 30. Switch off as soon as you've got the right consistency.
- Don't process spices – they may damage the plastic.
- The machine won't work if the blender or mill is fitted incorrectly.

blender only

- Don't put dry ingredients into the blender before switching on. If necessary, cut them into pieces; remove the filler cap; then, with the machine running, drop them through one by one. Keep your hand over the opening. Empty regularly.
- Don't use the blender as a storage container. Keep it empty before and after use.
- Always ensure that the filter is fitted to the lid assembly before use.
- Never blend more than 1.6 litres or more than 1 litre for frothy liquids like milkshakes.
- Smoothie recipes - never blend frozen ingredients that has formed a solid mass during freezing, break it up before adding to the goblet.

mill only

Use for dry ingredients only.

hints

- When making mayonnaise, put all the ingredients, except the oil, into the blender. Remove the filler cap. Then, with the machine running, pour the oil down slowly through the hole in the lid.
- Thick mixtures, e.g. pâtés and dips, may need scraping down. If it's difficult to process, add more liquid.

to use your mill (if supplied)

1 Put your ingredients into the jar. Fill it no more than half full.

2 Fit the mill sealing ring into the mill blade unit ensuring the mill seal is fully located under the rim of the mill blade unit. **Leaking will occur if the mill seal is damaged or not fitted correctly.** Then clip the mill blade unit ⑪ into the mill base ⑫.

Do not attempt to fit the blender blade unit into the mill.

3 Turn the mill base unit upside down. Lower it into the jar, blades down.

4 Screw the mill base unit onto the jar until it's finger-tight.